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इस भाग में भिन्न पृष्ठ संख्या दी जाती है जिससे कि यह प्रलग संकलन के रूप में रखा जा सके।

Separate paging is given to this Part in order that it may be filed as a separate compilation.

MINISTRY OF COMMERCE

NOTIFICATIONS

New Delhi, the 28th March 1966

S.O. 1022.—In exercise of the powers conferred by section 6 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), and after previous publication as required by rule 11 of the Export (Quality Control and Inspection) Rules, 1964, the Central Government hereby—

- (1) notifies that Cashew Kernels shall be subject to quality control and inspection prior to export;
- (2) specifies the type of inspection in accordance with the Export of Cashew Kernels (Quality Control and Inspection) Rules, 1966, as the type of inspection which would be applied to such Cashew Kernels;
- (3) recognises the specifications as set out in the Annexure to this notification as the standard specifications for Cashew Kernels;
- (4) prohibits the export, in the course of international trade, of Cashew Kernels, unless the same is accompanied by a certificate issued by any of the Export Inspection Agencies established under section 7 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), to the effect that the Cashew Kernels conform to the specifications as set out in the said Annexure.

2. Nothing in this notification shall apply to export by sea, land or air of samples of Cashew Kernels to prospective buyers, provided that no such sample is in excess of 10 kgs. in weight.

3. In this notification, Cashew Kernels shall include scorched and unscorched Cashew Kernels, whole and pieces.

4. This notification shall come into force on 1st April, 1966.

THE ANNEXURE

Specifications for Cashew Kernels

1. Grade designations, trade names and general characteristics, etc. for different varieties shall be as follows:—

(A) Cashew Kernels (Whole)

Grade Designation	Number of Kernels per Lb.	General characteristics
W 210	200/210	Cashew Kernels shall have been obtained through shelling and peeling cashew-nuts (<i>Anacardium occidentale</i>), shall have the characteristic shape; shall be white pale ivory or light ash in colour reasonably dry, and free from insect damage, damaged kernels and black or brown spots. They shall be completely free from rancid kernels. The kernels shall be completely free from testa.
W 240	220/240	
W 280	260/280	
W 320	300/320	
W 400	350/400	
W 450	400/450	
W 500	450/500	

Tolerance : Broken kernels and kernels of the next lower grade, if any, shall not together exceed 5 per cent at the time of packing.

(B) Scorched Cashew kernels (Whole)

Grade Designation	Trade name	General characteristics
SW	Scorched Wholes	Cashew kernels shall have been obtained through shelling and peeling cashew-nuts (<i>Anacardium occidentale</i>), shall have the characteristic shape; shall be reasonably dry and free from insect damage, damaged kernels and black, spots and testa. They shall be completely free from rancid kernels. The kernels may be light brown, light ivory, light ash or deep ivory in colour due to scorching as a result of over-heating.

Tolerance : Broken kernels and kernels of the next lower grade, if any, shall not together exceed 5 per cent at the time of packing.

(C) Dessert Cashew kernels (Whole)

Grade Designation	Trade name	Blemish	General characteristics
SW or SW.IA	Scorched wholes second or scorched wholes I.A.	Slightly shrivelled kernels.	Cashew kernels shall have been obtained by shelling and peeling cashewnuts, (<i>Anacardium occidentale</i>), shall have the characteristic shape; be reasonably dry and free from insect damage and testa. Slightly scorched kernels and kernels with slight-speckling and discoloration permitted. They shall be completely free from rancid kernels. The kernels may also be immature. The kernels may be light brown, light blue or light ivory in colour due to scorching.
DE or SSW	Dessert Wholes		Cashew kernels shall have been obtained by shelling and peeling cashewnuts (<i>Anacardium occidentale</i>), shall have the characteristic shape; shall be reasonably dry and free from insect damage and testa. Scorched discoloured, speckled and shrivelled kernels permitted. Rancid kernels not permitted. The kernels may show deep black-spots.

Tolerance: Broken kernels or kernels of the next lower grade, if any, shall not together exceed 5 per cent at the time of packing.

(D) Cashew Kernels (White pieces)

Grade Designation	Trade name	Description	General characteristics
B	Butts	Kernels broken crosswise and naturally attached.	Cashew kernels shall have been obtained by shelling and peeling cashewnuts, (<i>Anacardium occidentale</i>), shall be white, pale ivory or light ash in colour reasonably dry and free from insect damage, damaged kernels and black spots. They shall be completely free from rancid kernels. The pieces shall be completely free from testa.
S	Splits	Kernels split naturally lengthwise.	
LWP	Large White pieces	Kernels broken into more than two pieces and not passing through a 4 mesh 16 S.W.G. sieve.	Do.

SWP	Small White pieces	Broken kernels smaller than those described as LWP but not passing through a 6 mesh 20 S.W.G. sieve.	Cashew kernels shall have been obtained by shell-ing and peeling cashewnuts (<i>Anacardium occidentale</i>), shall be white, pale ivory or light ash in colour reasonably dry and free from insect damage, damaged kernels, and black spots. They shall be completely free from rancid kernels. The pieces shall be completely free from testa.
BB	Baby bits	Premules and broken kernels smaller than those described as S.W.P. but not passing through a 10 mesh 24 S.W.G. sieve.	Do.

Tolerance: Upto 5 per cent of the next lower grade or pieces at the time of packing.

(E) Cashew Kernels (Scorched pieces)

Grade Designation	Trade Name	Description	General characteristics
SB	Scorched	Kernels broken crosswise and naturally attached.	Cashew kernels shall have been obtained through shell-ing and peeling cashewnuts (<i>Anacardium occidentale</i>) shall be reasonably dry and free from insect damage, damaged kernels, black spots and testa. They shall be free from rancid kernels. The pieces may be light brown or deep ivory in colour due to scorching as a result over-heating.
SS	Scorched splits	Kernels split naturally lengthwise.	Do.
SP	Scorched pieces	Kernels broken into pieces and not passing through a 4 mesh 16 S.W.G. sieve.	Do.
SSP	Scorched small pieces.	Broken kernels smaller than those described as SP but not passing through a 6 mesh 20 S.W.G. sieve.	Do.

Tolerance: Upto 5 per cent of the next lower grade or pieces at the time of packing.

(F) Desert cashew kernels pieces

Grade Designation	Trade Name	Description	Blemish	General characteristics
SPS	Scorched pieces seconds or Scorched pieces 1A.	Kernels broken into pieces but not passing through 4 mesh 16 S.W.G. sieve.	Pieces of shrivelled kernels. May be deformed due to immature nuts and black spots.	Cashew kernels shall have been obtained through shelling and peeling. Cashewnuts (Anacardium occidentale), shall be reasonably dry and free from insect damage and tests. Scorched pieces with surface speckling and discoloration permitted. The kernels may be light brown, deep ivory or light to deep blue in colour. May be deformed due to immature nuts and may have spots.
DP	Desert pieces.	Kernels broken into pieces but not passing through 4 mesh 16 S.W.G. sieve.	More shrivelled than those described as SSP and deeply scorched.	Do.
DSP	Desert small pieces.	Kernels of the same description as, but smaller than D.P. and not passing through 6 mesh 20 S.W.G. sieve.	..	Do.
DB	Desert Butta.	Kernels broken crosswise and naturally attached.	..	Do.
DS	Desert Splits.	Kernels split naturally lengthwise.	..	Do.

Tolerance: Upto 10 per cent of the next lower grade at the time of packing.

II. Cashew kernels shall be packed in new clean, dry and leak-proof tin containers and the containers shall be securely closed and sealed in such a manner that the cashew kernels remain in an inert atmospheric condition inside the container.

[No. 60(106)Exp.Insp/65.]

S.O. 1023.—In exercise of the powers conferred by section 17 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the Central Government hereby makes the following rules, namely:—

1. **Short title and commencement.**—(1) These rules may be called the Export of Cashew Kernels (Quality Control and Inspection) Rules, 1966.

(2) They shall come into force on the 1st April, 1966.

2. Definitions.—In these rules, unless the context otherwise requires,—

- (a) "Agency" means any one of the Export Inspection Agencies established at Cochin, Bombay and Madras under section 7 of the Export (Quality Control and Inspection) Act, 1963, (22 of 1963);
- (b) "Grade designation label" means the label showing the particular grade of the Cashew Kernels in accordance with the specifications recognised under section 6 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), the design of which is approved by the Director of Inspection and Quality Control appointed under section 4 of the said Act.
- (c) "Cashew Kernels" mean scorched and unscorched cashew kernels, whole and pieces.

3. Basis of Inspection.—Inspection of Cashew Kernels shall be carried out with a view to seeing that the same conform to the specifications recognised by the Central Government under section 6 of the Export (Quality Control and Inspection) Act, 1963 (22 of 1963), and that the proper grade designation label has been affixed.

4. Preparation of consignment for export.—(1) Any person desiring to export Cashew Kernels shall prepare a consignment of Cashew Kernels by roasting, peeling, drying and grading in hygienic premises so as to make the consignment conform to any one of the grade specifications referred to in rule 3.

(2) After preparing the Cashew Kernels in the manner specified in sub-rule (1), the exporter shall pack the same in new, clean, dry and leak-proof tins and each tin shall be securely closed and sealed in such manner as may be specified by the Agency from time to time.

(3) The tins shall thereafter be marked with grade designation label and packed in wooden boxes or cardboard cartons.

(4) Cashew Kernels of only one grade shall be packed in a box.

(5) Exporters intending to use grade designation labels may obtain their requirements of such labels from the Director of Inspection and Quality Control, Export Inspection Council, 14/IB, Ezra Street, Calcutta-1 or from any of the Agencies.

5. Procedure for inspection.—(1) Any exporter intending to export Cashew Kernels shall submit an application to the Agency, or an Officer of the Agency authorised in this behalf by the Agency, giving particulars of the consignment intended to be exported.

(2) An application under sub-rule (1) shall be made not less than twenty four hours before the date of commencement of loading for export.

(3) On receipt of the application referred to in sub-rule (2), the Agency shall inspect the consignment of Cashew Kernels and satisfy itself that the consignment has been graded, labelled and packed in accordance with these rules.

(4) If on such inspection of the consignment of Cashew Kernels, the Agency is satisfied that the same complies with the standard specifications and has been labelled and packed according to these rules, it shall issue a certificate declaring the consignment as export-worthy.

6. Place of Inspection.—Inspection for the purpose of these rules shall be carried out at the premises of the exporter where the goods are offered for inspection, provided adequate facilities exist therein for inspection.

7. Inspection Fee.—A fee of ten paise for every 11·34 kg. (25 lbs.) of Cashew Kernels or fraction thereof shall be charged for labelling and inspection under these rules.

8. **Appeal.**—(1) Any person aggrieved by the refusal of the Agency to issue a certificate under sub-rule (4) of rule 5 may, within ten days of the receipt of the communication of such refusal by him, prefer an appeal to a panel of experts consisting of not less than three persons constituted by the Central Government.

(2) The decision of the panel on such appeal shall be final.

[No. 60(106)Exp.Insp/65.]

P. K. J. MENON, Jt. Secy.

